

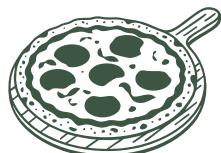
## DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

### MAINS



### PIZZAS



### KEY

**NGP:** Not made with gluten products  
**NDP:** Not made with dairy products

\*When the star key is shown there is an option for this dish to be altered to fit your dietary requirements (without gluten or without dairy)

**V:** Vegetarian  
**VE:** Vegan

Please advise your server of any dietary requirements.  
 We will make every effort to accommodate these, but please note our kitchen is not allergen free.

#### SOUP 22

Roasted pumpkin & coconut served with artisan sourdough bread  
(\*NGP, \*NDP, VE)

#### LEMON SOLE 48

Green beans, vichyssoise sauce, fennel, olive, citrus salad & gnocchi  
(\*NDP)

Pair with Chard Farm Chardonnay 2024

#### BEEF CHEEK 48

Parmesan mashed potato, grilled garden courgette, labneh, crispy Calvo Nero & port wine jus (NGP)

Pair with Clearview Merlot 2022

#### VEGETABLE KORMA 38

Garden vegetables in korma sauce, served with basmati rice & naan bread (V, \*NGP)

Pair with Mt. Difficulty Pinot Noir 2023

#### TEMPURA FISH & OKONOMIYAKI

38

Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce & dried chilli

(\*NDP)

Pair with Te Kano Pinot Gris 2023

#### WAGYU BOLOGNESE 39

Spaghetti, ricotta, extra virgin olive oil & parmesan

Pair with Mount Edward TED Pinot Noir 2022

#### CHICKEN KORMA 42

Homemade marinated chicken in korma sauce, served with basmati rice & homemade naan bread

(\*NGP)

Pair with Jim Barry The Lodge Hill Shiraz 2021

#### GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

#### AMERICAN 36

Picante pepperoni, mozzarella & vincotto

#### MIDDLE EAST 36

Beef kofta, eggplant, pickled onion, tzatziki sauce & garden rocket

#### FROM THE GARDEN 34

Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette & citrus aioli

#### TANDOORI CHICKEN 36

Chicken tikka, spring onion, spinach, tomato, labneh & cashew

#### HALF & HALF PIZZA 38

#### VEGAN CHEESE 5

#### GLUTEN FREE BASE 8

# Hole in One

CAFE and  
RESTAURANT

## DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

### BURGERS



#### THE MILLBROOK PRIME 33

Prime beef patty, onion relish, cheddar cheese, tomato, mixed leaves, gherkins & aioli

(\*NGP)

Add bacon 6

#### THE DELUXE VEGE 29

Crispy homemade mixed vegetable patty, cos lettuce, crispy potato & tandoori mayo

(V)

#### GLUTEN FREE BUN 5

ALL BURGERS ARE SERVED WITH FRIES & ARTISAN BUN

### SIDES



#### GREEN SALAD 15

Lettuce, cherry tomato, cucumber, yuzu dressing & furikake

(V, VE)

#### CRISPY POTATOES 15

Twice cooked potatoes & homemade aioli  
(V, \*VE)

#### COURGETTE & GREEN BEANS 15

Citrus yoghurt & dukkha  
(V, \*VE)

#### GARDEN CARROTS 15

Honey roasted garden carrots & fresh thyme

(V, \*VE)

#### SHOESTRING FRIES 15

Fine-cut, lightly salted & crisp  
(V, VE)

### DESSERTS



#### PANNA COTTA 17

Silky vanilla panna cotta served with kiwi compote, kiwifruit sorbet & pistachio biscotti  
(NGP)

#### CHEESECAKE 17

Deconstructed mixed berry cheesecake with almond crumble & strawberry ice-cream  
(\*NGP)

#### AFFOGATO 10 + LIQUOR

Espresso shot with vanilla bean ice cream

(NGP)

#### ADD LIQUOR

Kahlua 10  
Frangelico 11  
Baileys 11  
Amaretto 10

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